

Private CANDLELIGHT DINNER

A selection of menu options for both guests from each course is required in ADVANCE.

All selections MUST be finalized and submitted to your Wedding Planner.

APPETIZER

Guest 1 Guest 2

Shrimp Carpaccio - Fried capers, tomato, dill, shaved Parmesan, caviar, micro greens, lemon-herb oil ✓

Seared Sushi Grade Ahi Tuna - Pineapple relish, micro greens, spiced pecans, herb oil, ponzu glaze ✓

Cashew & Vegetable Summer Roll - Scotch Bonnet infused sweet & sour glaze 🍃

Grilled Chicken Waldorf Salad - Apples, celery, walnuts, grapes, herb-sour cream dressing

Watermelon Carpaccio - Arugula, Feta, candied pecans, tomato, lemon-mint vinaigrette 🍃

Asian Beef Salad - Pink roasted Beef striploin, Napa cabbage, vermicelli noodles, cilantro, carrots, peppers, celery, onion, ginger-lemongrass dressing, crushed peanuts

Pan-Seared Jumbo Sea Scallops - Green pea purée, roasted mushroom slivers, bacon-herb crumbs, truffle essence, basil oil

Sesame-Panko Crusted Shrimp Balls - Celery slaw, ginger-Teriyaki glaze, green onion

Panko Crusted Crab Cake - Sriracha aioli, green papaya slaw, cilantro-lime dressing

Seafood Bisque Cappuccino - Cayenne dusted puff pastry cheese twist, nutmeg crème fraîche

SALAD

Guest 1 Guest 2

Seasonal Garden Greens & Roasted Beetroot - Caramelized pecan, poached pear, goat cheese, crouton, Sherry vinaigrette 🍃

Heart of Baby Romaine Lettuce - Sun-dried tomato, Kalamata olives, cucumber, honey balsamic vinaigrette 🍃

Grilled Vegetable Salad Timbale - Zucchini, squash, eggplant, onion, peppers, Feta crumbles, aged balsamic reduction, extra virgin olive oil 🍃

Deconstructed Caesar Salad - Romaine heart, tomato, blue cheese crumbles, bacon, crisp, red radish, Caesar dressing, green onion 🍃

Menu items are subject to change without notice.

US \$199.00 PER COUPLE

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 60 days prior to arrival.

Private CANDLELIGHT DINNER (CONTINUED)

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ENTRÉE

Guest 1 Guest 2

Surf & Turf - Charred Filet Mignon & Lobster* Tail Creamy potato, parmesan broiled tomato, green beans, merlot reduction

Chargrilled Boston Cut Striploin Steak - Red onion confit, panko-fried blue cheese praline, green asparagus, broiled tomato, potato purée, red wine-thyme reduction

Herb Crusted Rack Lamb - Three cheese polenta, braised leeks, radish, asparagus, olives, rosemary-cabernet reduction

Not So Traditional Surf & Turf - Grilled salmon fillet, shrimp & Chorizo skewer, Sweet potato, green beans, scotch bonnet infused beet root purée, saffron garlic cream ✓

Island Spice Rubbed Chicken Supreme & Seared Scallops - Creamy potato, pumpkin purée, sautéed market vegetables, thyme infused rum sauce

Prosciutto & Sage Wrapped Pork Scaloppini - Potato cake, braised mushroom, asparagus spears, Marsala sauce

Snapper & Clams en Papillote - Potato, carrots, pumpkin, peppers, onion, thyme, tomato, leeks, white wine-coconut cream sauce ✓

Pan-seared Tofu and Beans - Ratatouille vegetables, grilled plantain, chunky tomato sauce 🌿

Eggplant Cannelloni - Cream spinach, roasted pumpkin, caponata, pesto oil, goat cheese, panko crumbs ✓ 🌿

DESSERT

Guest 1 Guest 2

Mango & White Chocolate Cheesecake - Mango compote, white chocolate crumble

Dark Chocolate Cake - Chocolate cake, layered Appleton rum cream

Coconut Pineapple Pie - Chantilly cream, vanilla sauce

Coffee Peanut Butter Verrine - Coffee mousse, peanut butter cream, crisp nut brittle

Peach Cream - Baked peach cream, burnt caramel, tropical fruits

Cherry Meringue - Baked meringue, cherry compote, chocolate cream

Spiced Yogurt Panna Cotta - Yogurt and spice cream, watermelon salad

Fruit Soup - Sweet honey, citrus juice, seasonal fruits, sugar crisp

*Lobster is only available when in season. Dates listed are subject to change at any time due to environmental regulations.

JAMAICA: July 1 - March 31 | BAHAMAS: August 1 - March 31 | ANTIGUA: July 1 - April 30

ST. LUCIA: August 3 - February 28 | TURKS & CAICOS: August 16 - March 31 | GRENADA: September 1 - April 30

BARBADOS and CURACAO: Year-round | When not in season, lobster will be replaced by shrimp salad.

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